



# Salzburger Nockerln



## Rezept für 4

### Ingredients for sauce

50 g butter  
100 ml cream  
10 g vanilla sugar

### Ingredients for soufflé

100 g egg yolk  
40 g flour  
10 g vanilla sugar  
2 tbsp water  
200 g egg white  
60 g sugar

### Ingredients for apple granita

1 l apple juice  
150 g vodka  
150 g sugar  
100 g lemon juice

### To prepare the sauce

Bring everything to the boil and pass through a sieve.

### To prepare the soufflé

Beat the egg whites until stiff and add the sugar one spoonful at a time. Stir together the egg yolk, flour, vanilla sugar and water and carefully fold into the mixture. Pour the sauce into an oval fireproof dish. In the dish, form the mixture into 4 large peaks (these are the 'Nockerln') and bake on the hot air setting at 200 °C for 8 minutes. The Nockerln should be golden-brown on the outside but still soft on the inside. Dust with sugar and serve immediately.

### To prepare the apple granita

Bring the vodka, sugar and lemon juice to the boil. Add the apple juice and freeze on a flat baking sheet. Use a fork to scrape into pieces and serve.



## Anrichten

# Tip

Instead of the apple granita, vanilla sauce also makes a delicious accompaniment to Salzburger Nockerln.

# Cooking level

Preheated

8 minutes | Hot air setting at 200 °C